dale's

the Penthouse restaurant

Appetizers

FRESH GULF SHRIMP COCKTAIL ..... .90

SHRIMP ARNAUD 1.00

LUMP CRABMEAT COCKTAIL 1.25

OYSTERS ON THE HALF SHELL, In Season
One-half Dozen ..... .75
One Dozen 1.40
W/Cocktail Sauce—Horseradish

CHILLED TOMATO JUICE ..... .15 .. .25

SOUP DU JOUR, Cup ..... .25

Game and Poultry

ONE-HALF BROILED CHICKEN 2.00

ONE-HALF FRIED CHICKEN 2.00

BROILED FRESH CHICKEN LIVERS,
On Toast 1.75

Above orders served with Tossed Green Salad, Baked or French Fried Potatoes

VISIT

the dale's Penthouse

VICTORIAN LOUNGE

ASK ABOUT PRIVATE PARTY
AND MEETING FACILITIES

Scene of Alabama's worst restaurant tragedy ever.

From the Pit . . .

OF
DALE'S PENTHOUSE RESTAURANT

The Specialty of the house
U.S. PRIME AND CHOICE STEAKS
aged to perfection and
served with

. . . . Soup du jour or tomato juice

. . . . Tossed Green Salad
your choice of dressing

. . . . Baked Idaho Potato, with
Butter or Sour Cream

. . . . Coffee or Tea

Kitchen Specialties

CHOPPED SIRLOIN 1.75
Bordelaise or our special Penthouse
Bleu Cheese Sauce

BREADED CUTLETS OF BEEF PARMESAN 2.00
In Casserole with Sherry Wine and
Parmesan Cheese

Above orders served with Soup Du Jour, Tossed Green Salad and Baked or French Fried Potatoes.

Desserts

FAMOUS SOUTHERN APPLE PIE ..... .25

HOME MADE FRIED CHERRY PIE ..... .25

FRENCH ICE CREAMS AND SHERBETS ..... .20

GENUINE ITALIAN SPUMONI ..... .40

FILET MIGNON 3.50

TOP SIRLOIN STEAK 3.75

T-BONE STEAK 3.75

STRIP SIRLOIN STEAK, N.Y. CUT 4.50

K. C. SIRLOIN 2.75

PORTERHOUSE FOR TWO 6.90

BEEF KABOB 2.50
CHOICE BEEF CUTS, BROILED ON
SKEWER WITH GREEN PEPPERS AND ONION

SHRIMP KABOB 2.50
SHRIMP BROILED ON
SKEWER WITH GREEN PEPPERS AND ONION

JOHN'S SPECIAL 3.50

Snacks

GOLDEN BROWN ONION RINGS ..... .50

STUFFED CELERY WITH BLEU CHEESE ..... .75

PLAIN EGG OMELETTE ..... .75
With French Fried Potatoes

CHEESE OMELETTE 1.00
With French Fried Potatoes

HAM OMELETTE 1.25
With French Fried Potatoes

Seafoods

BROILED RED SNAPPER STEAK—Lemon Butter 2.00

FRIED RED SNAPPER STEAK—Lemon Butter 2.00

BROILED FRESH WHOLE FLOUNDER—Lemon Butter 2.00

DALE'S TROUT AMANDINE—Toasted Almonds and Drawn Butter 2.25

BROILED SOUTH AFRICAN LOBSTER TAILS (2)
Drawn Butter 3.50

BROILED DEEP-SEA SCALLOPS—Tartar Sauce 1.75

FRIED DEEP SEA SCALLOPS—Tartar Sauce 1.75

FRIED JUMBO SHRIMP—Cocktail or Tartar Sauce 1.75

BROILED FRESH POMPANO—Lemon Butter 3.50

CRABMEAT AU GRATIN EN CASSEROLE 2.25

WHOLE FLORIDA LOBSTER STUFFED WITH CRABMEAT—Drawn Butter . 3.25

PENTHOUSE COMBINATION SEAFOOD PLATTER
Fried Oysters, Deep Sea Scallops, Fried Trout,
Soft Shell Crab, Fried Shrimp 2.75

Above orders served with Baked Idaho Potato or French Fries, Tossed Green Salad, Choice of Dressing

Cold Buffet

PENTHOUSE SALAD BOWL 1.25
A combination of fresh crisp endive, escarole, lettuce and vegetables lightly tossed—topped with strips of swiss cheese and ham, shrimp—choice of dressing

GREEK SALAD BOWL ..... .75
Feta Cheese and Pure Olive oil

CHEF'S SALAD ..... .75
Anchovies and Italian Dressing

SHRIMP ARNAUD

$1.00

Genuine Arnaud Sauce From New Orleans

BROILED FRESH POMPANO

With Lemon Butter

$3.50

~~Soup or Juice~~ Chef Salad Bowl

Baked Idaho Potato or French Fries

Coffee or Tea

BROILED FRESH FLOUNDER

With Lemon Butter

$2.00

Chef Salad Bowl

Baked Idaho Potato or French Fries

Coffee or Tea

dale's restaurants MONTGOMERY • BIRMINGHAM • ATLANTA